

Pancake Puff



Ingredients:

- 5 Tablespoons butter
- 6 large eggs
- 1 cup milk
- 1 cup flour
- 1 teaspoon vanilla
- Pinch of salt



Directions:

1. In a 9x13 pan, place 5 Tablespoons of butter (melt in the microwave or place in pre-heating oven while you prepare the pancake mixture.)
2. Start with the eggs. Get your whisk out and mix six eggs together.
3. Add a cup of milk and a little vanilla for flavor.
4. Add the flour, a pinch of salt and mix everything together. Note: The mixture will be kind of lumpy
5. Pour batter into pan with melted butter.
6. Bake at 400 degrees F for 25 minutes or until golden brown on top.
7. Sprinkle with powdered sugar while it's still warm and serve with maple syrup

Enjoy!